

News Release

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For release: Immediately

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The 2023 Brown County 4-H Special Foods Contest was held on Tuesday, June 27th at Simmons Middle School FACS classroom. Becky Erickson and Audrey Rider were the judges. The following are the results of the contest:

Rayven Dutenhoffer- Aberdeen- Purple

Joeseeph Dutenhoffer-Aberdeen-Blue

Anna Johnson- Aberdeen- Purple

Abigail Johnson-Aberdeen-Purple

Greyson Warrington- Groton- Purple

Norman Johnson – Aberdeen - Purple

In the 4-H Special Foods Contest, members select an item to prepare containing at least one serving from the food group in which the item is entered. Members are judged on their food preparation skills, nutrition knowledge for the age and food group in which the item is entered, the menu, the place setting that the meal will be served with, and the quality of the item prepared.

**2023 Brown County 4-H
Special Foods Contest Recipes**

Stovetop Mac'n Cheese

Anna Johnson

8 oz. dry pasta	¼ tsp. paprika
2 Tbsp butter	1/8 tsp. chili powder
1/3 cup sour cream	1/8 tsp. black pepper
½ tsp. ground mustard	1 cup shredded cheddar cheese
½ tsp. salt	milk

Cook the pasta in boiling water to al dente. Drain. Place the pot back on the stove over low heat and melt the butter. Put the pasta back into the pot along with sour cream, mustard, salt, paprika, chili powder and pepper. Add the cheddar cheese a handful at a time mixing after each addition until the cheese is melted and smooth. Add a little milk if prefer smoother.

Fruit Pizza

Rayven Dutenhoffer

Crust:	Center:
½ cup butter	4 oz. cream cheese
¼ cup powdered sugar	3 Tbsp sugar
1 cup flour	
Glaze:	Toppings:
1 Tbsp cornstarch	½ cups grapes
½ cup apple juice	½ cup mandarin oranges
¼ cup sugar	½ cup kiwi
½ Tbsp lemon juice	½ cup blueberries
	½ cup strawberries

½ cup banana

Crust: Mix ingredients spread and press into a 9x9 pan. Bake at 350 degrees for 11 minutes. Glaze: Mix ingredients and microwave for 5 minutes stirring every 30 seconds. Center: Mix ingredients and spread on cool crust. Toppings: Place cut up fruit toppings on cream cheese center. Top with glaze and chill. Garnish with whole strawberry.

Mini Pizza Wheel

Joeseeph Dutenhoffer

2 English Muffins

2/3 cup mozzarella cheese

½ cup tomato sauce

¼ tsp. oregano

Cut up ¼ cup pepperoni for garnish.

1. Cut ¼ Cup Pepperoni in half.
2. Measure out 2/3 cup mozzarella cheese.
3. Line pans with aluminum foil. Cut muffins in half. Using the broil option on the oven toast muffins until lightly brown (1-2 Min.)
4. Combine ½ Cup Tomato sauce and ¼ tsp oregano.
5. Spoon 1 Tbsp sauce over each half.
6. Add pepperoni.
7. Top with 2 Tbsp mozzarella cheese.
8. Broil until cheese is bubbly for ½ minutes.
9. Add additional pepperoni as garnish.

Pancakes

Abigail Johnson

1 egg

¾ cup milk

1 cup all-purpose flour

1 Tbsp white sugar

2 Tbsps. vegetable oil
¼ tsp. salt

3 tsp baking powder
butter to grease griddle

Beat egg in medium bowl. Beat in remaining ingredients, except butter, just until smooth. Heat griddle over medium heat, to 375 degrees. Grease the griddle with butter. For each pancake, pour ¼ cup batter onto hot griddle. Cook pancake until puffed and dry around edges. Turn and cook the other side until golden brown.

Chocolate Cooler Drink

Greyson Warrington

3 cups vanilla ice cream
15 teaspoons chocolate syrup

2 cups skim milk
2 tbsp malt mix

Put vanilla ice cream into blender. Add milk, chocolate syrup and malt mix. Cover and blend until smooth. Pour into glasses. Garnish with whipped topping and miniature chocolate chips.

One Pot Cheesy Taco Pasta

Norman Johnson

1 lbs. ground beef
1 tsp. onion powder
½ tsp. garlic powder
½ tsp. salt
1 cup salsa
1 can corn drained
2 cups water

4 oz green chilis
1 tsp. chili powder
½ tsp. pepper
1.25 oz. taco seasoning
8 oz uncooked rotini pasta
2 cups Mexican shredded cheese
Optional toppings: cilantro, avocado

Cook the ground beef, drain if needed. Stir in taco seasoning, onion powder, chili powder, garlic powder, salt, green chillis and pepper. Then add water, pasta, salsa and corn. Stir. Bring to a boil. Stir and cover, reduce heat to simmer. Cook for 15 minutes, or until pasta is tender. Turn off and stir in cheese. Serve and add additional toppings if you wish.